

# LekkaWcipa2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (38.6%)	81 %	26
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	1.1 kg (25%)	99 %	9
Grain	Briess - Pale Ale Malt	0.8 kg (18.2%)	80 %	7
Grain	Pilznieński	0.5 kg (11.4%)	81 %	4
Grain	Pszeniczny	0.3 kg (6.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	17 g	20 min	12.8 %
Boil	Strata	17 g	20 min	15.5 %
Boil	Mosaic	13 g	5 min	12.8 %
Boil	Strata	13 g	5 min	15.5 %
Aroma (end of boil)	Mosaic	20 g	0 min	12.8 %
Aroma (end of boil)	Strata	20 g	0 min	15.5 %
Whirlpool	Mosaic	20 g	20 min	12.8 %
Whirlpool	Strata	20 g	20 min	15.5 %
Dry Hop	Mosaic	30 g	4 day(s)	12.8 %

Dry Hop	Strata	30 g	4 day(s)	15.8 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11 g	Fermentis